

Hi <<FIRST>>,

I hope the beginning of your holiday season is going well! As the weather begins to cool, [REDACTED] has released some new dinner menu items that are perfect for the changing seasons. Curated by executive chef [REDACTED], these latest items are complete with seasonal flavors that balance both modern techniques and precision with Texas flare.

To start, guests can enjoy new appetizers such as **Blistered Edamame** with BBQ rub and Carolina gold sauce; **Chicory & Figs** with goat cheese, walnuts and a smoked shallot vinaigrette; and **Burrata** with candied fennel, orange and sumac almonds. The menu also features new pasta dishes that make for warm, cozy meals, including **Burgundy Truffle Risotto** with Parmesan, thyme and crème fraîche and **Ravioli Ai Funghi** with ricotta, maitake and rosé vin. In addition, new entrees include **Wild Icelandic Cod** with parsnip écrasé, roasted fumet and orange; **Roasted Chicken** with wild mushrooms and mustard jus; and **Berkshire Pork** with amarosa potatoes, smoked 'nduja and crawfish étouffée.

I wanted to share this with you in case it's a fit for any upcoming fall coverage. Please let me know if you need additional information or if you have any questions! Thank you for your time and consideration!

Best Regards,

Mary McKenny

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